

# Mason County Food Inspection

Between 10/01/2023 - 10/31/2023

## ELENA'S TIENDA LLC

FEP-ROUTINE FOOD INSPECTION

10/02/2023

**Blue**

No Deficiencies

**Red**

**Points: 5** - Raw shelled eggs observed stored above tomatillos  
-Raw food need to be stored under ready to eat foods in case of contamination  
\*reorganize cooler.

**Total Red Points: 5**

## 40 ET 8

FEP-ROUTINE FOOD INSPECTION

10/04/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

## BLONDIE'S

FEP-ROUTINE FOOD INSPECTION

10/04/2023

**Blue**

No Deficiencies

**Red**

**Points: 5** - Ham and raw Burgers in make table cooler next to toaster observed at 45-43F improperly cold holding above 41F.  
- Cold hold 41F.  
\* Check on those items regularly to see if they consistently stay at this temp. if not ensure that lid is closed as much as possible and see if. Toaster is causing it to warm-up.  
Egg batter in omellete area observed at 48F improperly cold holding above 41F  
wash out during rush, please keep batter in cooler as much as possible.

**Total Red Points: 5**

## CJ's Corner Restaurant LLC

FEP-ROUTINE FOOD INSPECTION

10/04/2023

**Blue**

No Deficiencies

**Red**

**Points: 5** - Observed pre-cooked sausage and diced tomatoes located in top prep cold-hold with a temperature of 42.7° to 43.6°F. All TCS Foods must be cold-held at 41°F or below.  
Corrective Action: Turn down the unit and monitor. Keep top closed when not in use to control temperature.

**Total Red Points: 5**

## SHELTON SHOP AND HOP LLC

FEP-ROUTINE FOOD INSPECTION

10/04/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

## STARBUCKS #64616

FEP-ROUTINE FOOD INSPECTION

10/04/2023

**Blue**

No Deficiencies

**Red**

**Points: 10** - Whole milk on the counter next to nitro coffee observed at 50F improperly cold holding over 41F  
-Cold hold items under 41F  
\*Keep whole milk in the cooler as much as possible. Just got through a rush so was out for less than an hour.

**Points: 10** - The handwashing sink at the entrance of the cafe did not have paper towels at the time of inspection.  
-keep handwashing sinks stocked with soap and paper towels at all times.

**Total Red Points: 20**

**2 MARGARITAS (UNION)**

FEP-ROUTINE FOOD INSPECTION

10/05/2023

**Blue****Points: 5** - Deep Cleaning needs to occur throughout the establishment See below:

- Freezers need to be defrosted and cleaned so that it is smooth durable and easily cleanable:
- Freezers need to be defrosted and cleaned so that it is smooth durable and easily cleanable.
- Microwaves in kitchens built up with food debris. Clean microwaves.
- Clean coolers in the kitchen due to built-up debris and water.
- Deep Clean the mixer in the prep area to ensure no cross-contamination.

**Points: 3** - Please clean the area around the kitchen and cooking area due to the build-up of grease and food debris.**Points: 2** - Please fix or discard the freezer outside. The freezer outside is very rusted and the lid is no longer connected to the freezer.**Points: 5** - The door was left open outdoors in the food prep area next to the hand sink.

- Doors must be left closed to ensure that pests such as mice and flies do not come into the restaurant.
- \*Please either get a screen door or shut door.

**Points: 5** - Onions in bags observed stored on the ground outside also it was observed that other foods were observed outside.

\*Foods must be safely stored inside in containers 6 inches off the floor to ensure there is no contamination from animals, environmental, factors, shoes, etc.

\*Bring in food from the outdoors raw meats, avocados, and vegetables observed stored on the floor in a walk-in cooler.

-Please store 6 inches above the floor to help prevent contamination.

Lettuce observed in the cooler next to the far door in the dishwasher area had green slime and molding

-Please discard.

Open containers of flour, lard, and other foods were observed throughout the establishment.

-Please ensure that foods can be enclosed and that they are not stored on the floor.

**Total Blue Points: 20****Red****Points: 15** - The dishwashing machine in the back area and the dishwashing machine in the front bar were observed with chlorine Sanitizer under 50ppm

-Dishwashers must have sanitizer between 50-100ppm of chlorine. \*Called Ecolab to fix the dishwasher.

**Points: 5** - raw Flank Steak above Ready-to-eat foods in cocoa cooler in the back by onions.

-Please ensure Raw food items are below ready-to-eat foods

Raw shelled eggs in Walk-in cooler above avocados.... See Above for correction.

**Points: 10** - It was observed that there was no date marking throughout the establishment.

\*Date marking needs to occur for any foods that are ready to eat and require temperature control. There needs to be a date that shows that the food is within 7 days. All foods that need a date mark must be discarded after 7 days.

**Points: 10** - Medicine and chemicals over prep table in back next to onions and Coca-Cola cooler.

-Medicine and chemicals must be stored below and away from food prep and food areas due to possible contamination.

\*Move these items to a different area so that it is not above food prep or food areas.

**Total Red Points: 40****SUZAN'S GRILL**

FEP-ROUTINE FOOD INSPECTION

10/05/2023

**Blue**

No Deficiencies

**Red****Points: 5** - Raw Shelled eggs observed above better and potatoes sliced.

-Rearrange so raw eggs are below foods with a lesser cook temp.

\*Can put pasteurized eggs above foods that have lower cook temp.

**Total Red Points: 5****UNION COUNTRY STORE**

FEP-ROUTINE FOOD INSPECTION

10/05/2023

**Blue**

No Deficiencies

**Red****Points: 10** - Lighter fluid was observed stored in a dry storage area in the back kitchen.

-Chemicals need to be stored below and away from food and food prep area.

\*Lighter fluid in different locations

**Total Red Points: 10**

**WAKE UP ESPRESSO**

FEP-ROUTINE FOOD INSPECTION

10/05/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**ARCADIA CHEVRON**

FEP-ROUTINE FOOD INSPECTION

10/06/2023

**Blue****Points:** 5 - The water heater is not working. The water heater needs to work to ensure sanitizer and hot water for hand washing which needs to be 100F.**Total Blue Points: 5****Red****Points:** 25 - Food in the hot holding area was observed under 135F. Below are the foods.

- Fried Chicken

- Corndogs

\*Food in hot holding needs to be held at 135F

\*Foods in the hot holding area were made earlier this morning. Food can only be in hot hold for 4 hours if not holding 135F. Please discard fried chicken, corndogs, and taquitos after 4 hours.

**Points:** 10 - Hand washing sink in food service area observed without hot water.

Please ensure water gets to 100 \*Fix the water heater.

**Total Red Points: 35****BLENDZ COFFEE**

FEP-ROUTINE FOOD INSPECTION

10/06/2023

**Blue****Points:** 5 - Sanitizer was not available at the time of inspection. There was a sanitizer bucket however not a chlorine jug.

\* picked up bleach/ chlorine During inspection,

**Total Blue Points: 5****Red**

No Deficiencies

**DAIRY QUEEN (BELFAIR)**

FEP-ROUTINE FOOD INSPECTION

10/06/2023

**Blue****Points:** 5 - The Ice Machine has built up soil on the back plate.

\* Please clean asap and sanitize to ensure no food contamination.

-Food contact areas must be cleaned and sanitized regularly

**Total Blue Points: 5****Red**

No Deficiencies

**MASON PUD # 1**

TEMP. FOOD/EVENT INSPECTION

10/06/2023

**TORTILLERIA JALISCO**

FEP-ROUTINE FOOD INSPECTION

10/06/2023

**Blue**

No Deficiencies

**Red****Points:** 5 - No Food worker cards were available to be seen during the inspection.

Please ensure all workers working with food have food worker cards.

**Total Red Points: 5**

Boy Scout Troop 9110	TEMP. FOOD/EVENT INSPECTION	10/07/2023
Crossroads Housing	TEMP. FOOD/EVENT INSPECTION	10/07/2023
Egg Roll Hut & Kettle Kettle Corn	TEMP. FOOD/EVENT INSPECTION	10/07/2023
Gethsemane Ministries	TEMP. FOOD/EVENT INSPECTION	10/07/2023
Hood Canal Lodge 288	TEMP. FOOD/EVENT INSPECTION	10/07/2023
JOLLY JESTERS DINNER THEATRE	TEMP. FOOD/EVENT INSPECTION	10/07/2023
Kristmas Town Kiwanis BSA Troop	TEMP. FOOD/EVENT INSPECTION	10/07/2023
Kristmas Town Kiwanis BSA Troop 9112G	TEMP. FOOD/EVENT INSPECTION	10/07/2023
MARISSA ANN GOODELL SHINING STAR	TEMP. FOOD/EVENT INSPECTION	10/07/2023
MASON COUNTY ASSOCIATION OF REALTORS	TEMP. FOOD/EVENT INSPECTION	10/07/2023
Mason County Concert Association	TEMP. FOOD/EVENT INSPECTION	10/07/2023
Mt. Moriah Lodge #11	TEMP. FOOD/EVENT INSPECTION	10/07/2023
North Mason Rotary	TEMP. FOOD/EVENT INSPECTION	10/07/2023
PEP- Prevention Education Preparedness	TEMP. FOOD/EVENT INSPECTION	10/07/2023
PRINCE OF PEACE CHURCH	TEMP. FOOD/EVENT INSPECTION	10/07/2023
S4 Stevens Racing	TEMP. FOOD/EVENT INSPECTION	10/07/2023
Sanderson Field RC Fliers	TEMP. FOOD/EVENT INSPECTION	10/07/2023
SHELTON PRESBYTERIAN CHURCH	TEMP. FOOD/EVENT INSPECTION	10/07/2023
SHELTON ROTARY CLUB	TEMP. FOOD/EVENT INSPECTION	10/07/2023
SHELTON SCHOOLS FOUNDATION	TEMP. FOOD/EVENT INSPECTION	10/07/2023
Shelton Wrestling Club	TEMP. FOOD/EVENT INSPECTION	10/07/2023
SHS Class of 2026 Booster Club	TEMP. FOOD/EVENT INSPECTION	10/07/2023
SQUAXIN ISLAND ELDERS INC	TEMP. FOOD/EVENT INSPECTION	10/07/2023
Steph's Helping Hands	TEMP. FOOD/EVENT INSPECTION	10/07/2023
The Youth Connection	TEMP. FOOD/EVENT INSPECTION	10/07/2023
TURNING POINTE SURVIVOR ADVOCACY CENTER	TEMP. FOOD/EVENT INSPECTION	10/07/2023
Union City Masonic Lodge 27	TEMP. FOOD/EVENT INSPECTION	10/07/2023
YOUNG LIFE	TEMP. FOOD/EVENT INSPECTION	10/07/2023
ARCO AM/PM #5492	FEP-ROUTINE FOOD INSPECTION	10/10/2023

**Blue**

**Points:** 5 - Observed Sanitizer of Quatz/Ammonia with a concentration level below 100 ppm.  
 Sanitizer for wiping clothes used on food contact surfaces must be at the proper concentration level for the product being used.  
 Corrective Action: Change out Quatz/Ammonia sanitizer and re-mix. Use test strips for proper concentration levels of 200-400 ppm.

**Total Blue Points: 5**

**Red**

**Points:** 15 - Observed Build-up on the nozzle/dispensers of the F'Real Milkshake mixer, Hershey hot chocolate dispenser, and large ice machine in the back.  
 All food contact surfaces must be cleaned and sanitized regularly to prevent food-borne illness.  
 Corrective Action: Clean and sanitize all machines that mix or dispense, following manufacturers' directions for each machine.

**Total Red Points: 15**

DON ENRIQUES BAKERY	PRE-OPERATIONAL INSPECTION	10/10/2023
MICKEY'S DELI & GROCERY	FEP-ROUTINE FOOD INSPECTION	10/10/2023

**Blue**

No Deficiencies

**Red**

**Points:** 15 - Observed buildup on soda/pop fountain dispenser nozzles.  
 Food Contact surfaces must be cleaned and sanitized regularly to prevent food borne illness.  
 Corrective action: Remove dispenser nozzles and clean and sanitize weekly to prevent build-up. Use a wash rinse and sanitize process.

**Total Red Points: 15**

<b>FAITH LUTHERAN CHURCH</b>	FEP-ROUTINE FOOD INSPECTION	10/11/2023
<b>Blue</b>		
<b>Points:</b> 5 - There were no test strips for heat sanitizing the dishwasher. - Please obtain heat sanitizing test strips and test at least once a week to ensure the dishwasher is consistent.		
<b>Total Blue Points: 5</b>		
<b>Red</b>		
No Deficiencies		
<b>GATEWAY CHRISTIAN FELLOWSHIP</b>	FEP-ROUTINE FOOD INSPECTION	10/11/2023
<b>Blue</b>		
<b>Points:</b> 5 - There were no heat sanitizer strips available for the dishwasher. * Please obtain sanitizer strips and test weekly.		
<b>Total Blue Points: 5</b>		
<b>Red</b>		
<b>Points:</b> 10 - The upper part of the fridge in the storage area was observed with an ambient of 52F. Foods observed improperly cold holding above 41F are below: -Gravy 49F -Mashed potatoes 49F -Cream Cheese 45F -Chicken Sandwiches 48F.		
*Cold hold foods below 41F * Foods over 45F were discarded and foods below 45 were put in the fridge below to cool rapidly. Please get the upper part of the fridge fixed. Until then do not use it to store food, Please call or email to let me know when fixed.		
<b>Total Red Points: 10</b>		
<b>OAKLAND BAY JUNIOR HIGH</b>	FEP-ROUTINE FOOD INSPECTION	10/11/2023
<b>Blue</b>		
<b>Points:</b> 3 - Staff drinks and foods are observed over foods that are given to students. -Please ensure staff drinks and food are stored under consumer food. *Switched at the time of inspections.		
<b>Total Blue Points: 3</b>		
<b>Red</b>		
No Deficiencies		
<b>BELFAIR ELEMENTARY SCHOOL</b>	FEP-ROUTINE FOOD INSPECTION	10/12/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>EL CAMPESINO</b>	FEP-ROUTINE FOOD INSPECTION	10/12/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>MATLOCK GRANGE # 357</b>	TEMP. FOOD/EVENT INSPECTION	10/12/2023
<b>MIAKO TERIYAKI # 5</b>	COMPLAINT INSPECTION	10/12/2023

<b>MICHELLE'S ESPRESSO</b>	FEP-ROUTINE FOOD INSPECTION	10/12/2023
<b>Blue</b>		
<b>Points: 5</b> - The back of the ice machine, inside, was observed with built-up soil. -food contact surfaces must be cleaned and sanitized. *Please take out all ice. Wash, rinse, sanitize. Then fill. Do this everyone to 3 months.		
<b>Points: 5</b> - Sanitizing test strips were not available at the time of inspection. -Please get test strips to ensure chlorine sanitizer is at the correct concentration which is 50-100ppm.		
<b>Total Blue Points: 10</b>		
<b>Red</b>		
No Deficiencies		
<b>LAKE LIMERICK INN (COUNTRY CLUB)</b>	FEP-ROUTINE FOOD INSPECTION	10/13/2023
<b>Blue</b>		
<b>Points: 3</b> - Raw Salmon was observed in vacuumed packaging. *When thawing raw fish in vacuum packaging it must have oxygen able to enter. It needs to be cut open * Please cut open packaging when thawing fish.		
<b>Total Blue Points: 3</b>		
<b>Red</b>		
<b>Points: 10</b> - It was observed there was no hand sink in the bar area. The hand sink needs to be in each food prep area and please add paper towels and hand soap at one of the sinks at the 3-compartment sink. 3 compartment sink is not used for washing foods.		
<b>Total Red Points: 10</b>		
<b>PIONEER MIDDLE SCHOOL</b>	FEP-ROUTINE FOOD INSPECTION	10/13/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>PIONEER PRIMARY SCHOOL</b>	FEP-ROUTINE FOOD INSPECTION	10/13/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>SKYLINE DRIVE INN</b>	FEP-ROUTINE FOOD INSPECTION	10/13/2023
<b>Blue</b>		
<b>Points: 2</b> - It was observed that Rainwater was entering the building and there was standing water in the back storage area. -Physical facilities areas need to be clean and free of possible flooding. * Please fix so that rainwater can not drain into the building. It was observed that the drain connected to the 3 compartment sink is leaking. Please fix so it drains correctly. * It was discussed that things are being slowly updated throughout. There will be a hand sink put in, in the front service area. Know that every area where food is prepped needs a hand sink. At some point 3 compartment sink area to have a hand sink as well.		
<b>Total Blue Points: 2</b>		
<b>Red</b>		
No Deficiencies		
<b>HOOD CANAL LIONS, CLUB</b>	TEMP. FOOD/EVENT INSPECTION	10/14/2023
<b>Smokin Robinson's</b>	TEMP. FOOD/EVENT INSPECTION	10/14/2023
<b>Burger Claim and More</b>	FEP-ROUTINE FOOD INSPECTION	10/16/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		

<b>RITE AID #6544</b>	FEP-ROUTINE FOOD INSPECTION	10/16/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>SEABECK PIZZA</b>	FEP-ROUTINE FOOD INSPECTION	10/16/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>HUNTER FARMS</b>	FEP-ROUTINE FOOD INSPECTION	10/17/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
<b>Points: 5</b> - No consumer advisory on oyster/shell stock case. Proper consumer advisory must be posted for the sale of shell stock. Emailed establishment proper consumer advisory to post on case where oysters are cold-held for sale.		
<b>Points: 5</b> - Dates of sale not available for shell stock/oysters. Proper dating of shell stock must be completed for each tag of the sold product. Each individual oyster tag must have the sold date marked as soon as the product is sold to a consumer.		
<b>Total Red Points: 10</b>		
<b>SHELTON HIGH SCHOOL</b>	FEP-ROUTINE FOOD INSPECTION	10/17/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>Shelton High School Culinary Arts</b>	FEP-ROUTINE FOOD INSPECTION	10/17/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>SHELTON HIGH SCHOOL STUDENT STORE</b>	FEP-ROUTINE FOOD INSPECTION	10/17/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>2 MARGARITAS (UNION)</b>	FEP-RE-INSPECTION	10/19/2023
<b>Red</b>		
No Deficiencies		
<b>ALDERBROOK GOLF &amp; YACHT CLUB</b>	FEP-ROUTINE FOOD INSPECTION	10/19/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		

**HARMONY HILL OF UNION**

FEP-ROUTINE FOOD INSPECTION

10/19/2023

**Blue**

No Deficiencies

**Red****Points:** 5 - Observed raw shell eggs stored over ready-to-eat foods.

Eggs must be stored below and away from ready-to-eat foods.

Corrective action: Move eggs immediately below and away from ready-to-eat foods.

**Total Red Points: 5****HOOD CANAL SCHOOL**

FEP-ROUTINE FOOD INSPECTION

10/19/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**HOODSPORT COFFEE CO**

FEP-ROUTINE FOOD INSPECTION

10/19/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**Potlatch Brewing CO.**

PRE-OPERATIONAL INSPECTION

10/19/2023

**ST. ANDREWS HOUSE**

FEP-ROUTINE FOOD INSPECTION

10/19/2023

**Blue**

No Deficiencies

**Red****Points:** 5 - Observed eggs stored over tomato sauce and ready-to-eat foods.

Eggs must be stored below and away from ready-to-eat foods, and in the correct order of required cooking temperatures.

Corrective Actions: Food worker moved the eggs to other side of the refrigerator and separated them from other species.

**Points:** 5 - Observed raw chicken in 2-door refrigerator with temperature of 43.5°F.

All TCS foods must be cold-held at 41°F or below.

Corrective Action: Turned down refrigeration unit thermostat, and monitor that food is temping at 41°F or below. If product does not reach 41°F in 2 hours move all food items to working cold-hold unit.

**Total Red Points: 10****SUNRISE ESPRESSO**

FEP-ROUTINE FOOD INSPECTION

10/19/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**THE TIDES**

FEP-ROUTINE FOOD INSPECTION

10/19/2023

**Blue****Points:** 3 - It was observed that employee drinks and tobacco products were stored in food and prep areas.

-Drinks and tobacco products need to be stored below and away from food and food prep areas.

\*Moved to new employee area.

**Points:** 3 - Seafood thawing in the 3-compartment sink did not have consistent cold water running over it.

-Please thaw under cold running water on or in a walk-in cooler to ensure food stays under 41F

\* Running Water was put on it, cold water, to ensure correct thawing.

**Total Blue Points: 6****Red****Points:** 25 - It was observed that there were raw shelled eggs and pancake batter that contained milk and eggs out on the cookline.

-Pancake batter needs to be kept in an ice bath and changed frequently to ensure liquid stays at 41F.

- Eggs that are out on the cookline need to be kept in an ice bath and changed frequently to ensure liquid stays at 41F.

-Eggs are out on the cookline and need to be cold held or written procedures need to be created. See 3rd page. Written procedures and Ice bucket added to items.

**Total Red Points: 25**

<b>MCDONALDS - Belfair</b>	FEP-ROUTINE FOOD INSPECTION	10/20/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>Westside Pizza-Belfair</b>	FEP-ROUTINE FOOD INSPECTION	10/20/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>Maple Glen Assisted Living</b>	TEMP. FOOD/EVENT INSPECTION	10/21/2023
<b>AFC Sushi - Belfair</b>	FEP-ROUTINE FOOD INSPECTION	10/23/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
<b>Points:</b> 10 - Sushi Rolls in the front area of cold hold for sushi observed between 45F-50F cold holding above 41F. *Cold hold foods under 41F. - Sushi that had been made 2 hours prior was transferred to a different cooler to cool to 41F. The ambient temperature was 51F. Anything that had been cold-held for 4 hours was discarded. *Please keep an eye on the cooler and ensure sushi foods are kept in the cooler when not used. * Poke Bowls Discarded. -It was found that the fans were not working and was able to cool down to 41		
<b>Total Red Points: 10</b>		
<b>COMMUNITY LIFELINE</b>	FEP-ROUTINE FOOD INSPECTION	10/23/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
<b>Points:</b> 5 - Observed raw shell eggs in the 2-door fridge above ready-to-eat foods. Eggs must be stored below and away from ready-to-eat foods. Corrective Action: Food worker moved eggs to the bottom shelf, below ready-to-eat foods.		
<b>Total Red Points: 5</b>		
<b>HAWKINS MIDDLE SCHOOL</b>	FEP-ROUTINE FOOD INSPECTION	10/23/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>MASON COUNTY SENIOR CENTER</b>	FEP-ROUTINE FOOD INSPECTION	10/23/2023
<b>Blue</b>		
<b>Points:</b> 5 - Observed build-up of residue in the back of the ice machine. -Food contact surfaces must be maintained, cleaned, and sanitized. Food workers must clean and sanitize ice machines. Have cleaning of ice machines set on a regular schedule to prevent build-up that can lead to contamination.		
<b>Points:</b> 5 - Observed box's of bagged chips, canned good's, and food storage containers on the ground in dry storage room. -Proper prevention of contamination during storage. Food worker must move all items to 6 inches off the ground.		
<b>Total Blue Points: 10</b>		
<b>Red</b>		
No Deficiencies		

<b>NORTH MASON HIGH SCHOOL</b>	FEP-ROUTINE FOOD INSPECTION	10/23/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>OLYMPIC MIDDLE SCHOOL</b>	FEP-ROUTINE FOOD INSPECTION	10/23/2023
<b>Blue</b>		
<b>Points: 5</b> - The concentration of Quatz Sanitizer in wiping cloth bucket and coming from Auto-Chlor dispenser is less than 100ppm. Quatz Ammonia Sanitizer for wiping clothes must be at 200-400ppm concentration level for proper sanitization of Food Contact surfaces. Food worker called for service of auto chlor dispensing system. Food workers must use test strips to monitor the accurate concentration of sanitizer.		
<b>Total Blue Points: 5</b>		
<b>Red</b>		
No Deficiencies		
<b>SAFEWAY INC. #1571</b>	FEP-ROUTINE FOOD INSPECTION	10/23/2023
<b>Blue</b>		
<b>Points: 5</b> - The dishwasher in the bakery was observed under 160F on dishes due to the test dot showing grey. -Ensure heat sanitizing dishwasher has the dishes reaching 160F and hitting 180F *Has called in maintenance to check it.		
<b>Points: 3</b> - The freezer in the back area has ice built up on the doors walls, and ceilings. Please ensure it is clean so that ice can not fall on food or staff. - Keep Non-food contact areas cleanable, smooth, and durable.		
<b>Total Blue Points: 8</b>		
<b>Red</b>		
<b>Points: 5</b> - Orange chicken in deli hot hold observed at 124F improperly hot holding under 135F - Hot hold items above 135F *Orange chicken was reheated to above 165F		
<b>Total Red Points: 5</b>		
<b>Van Skewers</b>	TEMP. FOOD/EVENT INSPECTION	10/28/2023
<b>ARCADIA CHEVRON</b>	FEP-RE-INSPECTION	10/30/2023
<b>Red</b>		
No Deficiencies		
<b>BORDEAUX ELEMENTARY SCHOOL</b>	FEP-ROUTINE FOOD INSPECTION	10/30/2023
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>RITZ DRIVE-IN</b>	FEP-RE-INSPECTION	10/30/2023
<b>Red</b>		
No Deficiencies		
<b>Shelton Fruits</b>	FEP-ROUTINE FOOD INSPECTION	10/30/2023
<b>Blue</b>		
<b>Points: 5</b> - Food was observed stored on the floor in the back of the store. -Please put food 6 inches up off the ground to stop contamination		
<b>Points: 2</b> - 2023 Permit not observed. *Please find and put up the permit.		
<b>Points: 5</b> - No Dishwashing area for dirty dishes. -Needs to use commissary, stop making food, or build now approved kitchen. Also, no sanitizer was observed. *Please get sanitizer in general and stop food making until the approved kitchen is used		
<b>Total Blue Points: 12</b>		
<b>Red</b>		

**Points:** 15 - Dirty hot hold equipment behind the counter needs to have an area to clean and no 3compartment sink to clean and sanitizer in the establishment

-The location needs to have a 3-compartment sink to make food and clean dishes. There has to be a wash-rinse sanitizer step.

\*Needs to either bring in and create a kitchen that is approved by the health department to make food. It was discussed that tamales are being, made in the home upstairs and occasionally brought downstairs to sell. Please stop practice until an approved kitchen can be used.

**Total Red Points: 15**

**SHELTON UNITED METHODIST CHURCH**

FEP-ROUTINE FOOD INSPECTION

10/30/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**ARCADIA CHEVRON**

RE-INSPECTION

10/31/2023